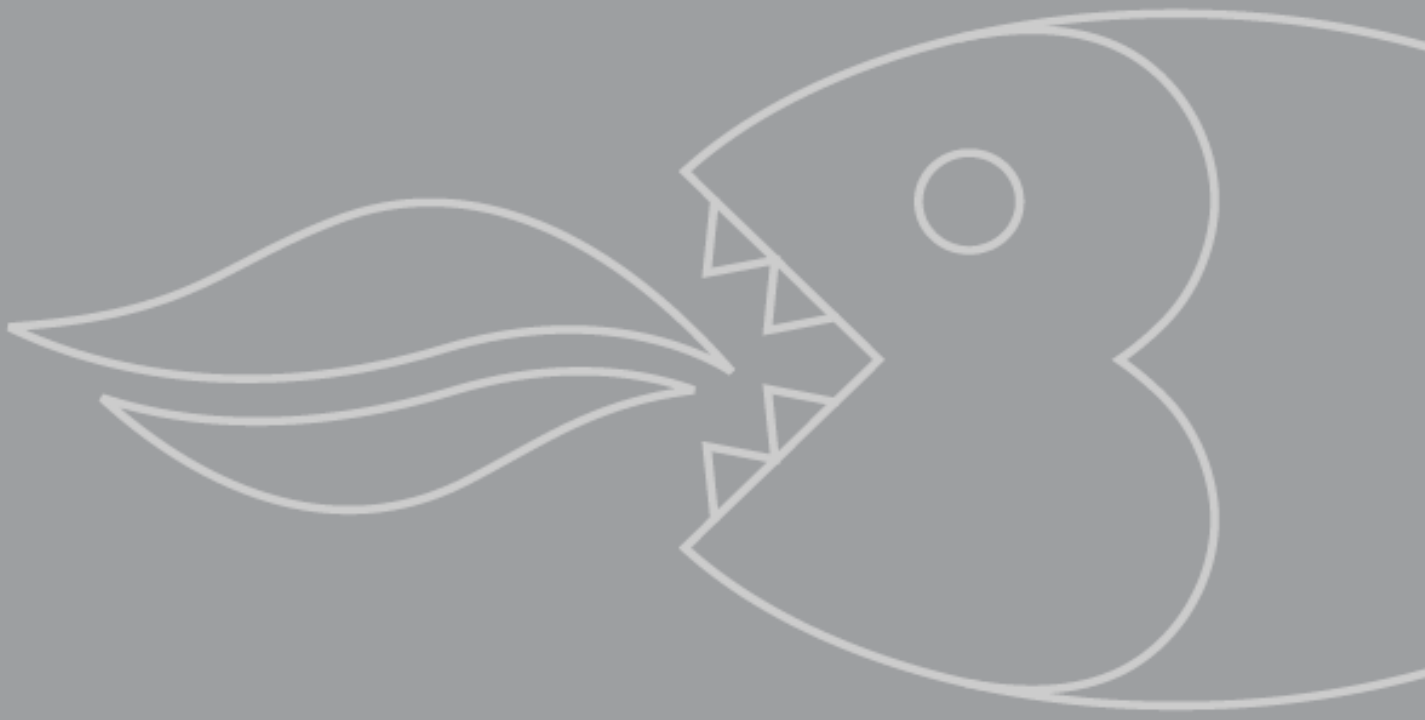
BHI100
Freestanding 1 zone induction hob

INSTRUCTION MANUAL

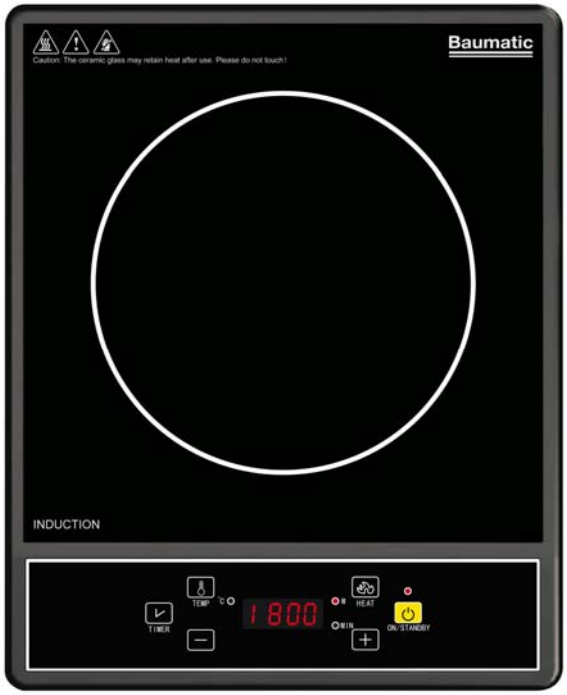


Baumatic®

User Manual for your Baumatic

BHI100

Freestanding 1 zone induction hob



NOTE: ***This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.***

GS 01/12/11

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Environmental note

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol **on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.**

Disposal must be carried out in accordance with local environmental regulations for waste disposal.
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

- The packaging materials that Baumatic uses are environmentally friendly and can be recycled.
- Please discard all packaging material with due regard for the environment.

Important safety information

Your safety is of the utmost importance to Baumatic. Please make sure that you read this instruction booklet ***before*** attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact the Baumatic Customer Care Department.

General Information

- This appliance is designed for domestic household use and for the cooking and frying of domestic foodstuffs.

- ***IMPORTANT:*** *The adjacent furniture and all materials used in the installation* ***must*** *be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.*

- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.

- Any damage caused by the appliance being installed in contravention of this temperature limit, ***will be the liability of the owner.***

- Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions that are noted in Baumatic's Conditions Of Guarantee. The foregoing does not affect your statutory rights.

- The use of this appliance for any other purpose or in any other environment without the express agreement of Baumatic Ltd. will invalidate any warranty or liability claim.

- You should not use this appliance to store items on or as a work surface.

- No modifications to the appliance are permitted by Baumatic Ltd.

- You should not store or place flammable or highly flammable liquids/materials on top of or near the appliance. Items made from aluminium, plastic or plastic film should also be kept away from the appliance, as they may fuse to the surface.

- ***Repairs may only be carried out by Baumatic Service Engineers or their authorised service agent.***

Child Safety

- Baumatic strongly recommend that babies and young children are prevented from being near to the appliance and should not be allowed to touch the appliance ***at any time.***

- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.

- Older children should only be allowed to utilise the appliance when supervised.

General Safety

- The appliance should only be installed and connected by a suitably qualified person.

- If you notice any scratches, splits or cracks in the ceramic glass, you should immediately switch off the appliance and disconnect it from your mains supply. Otherwise there is the risk of electric shock occurring.

- ***DO NOT*** insert any foreign objects into, or block, the air ventilation openings.

During use

- Any film or stickers that are present on the hob surface when it is delivered should be removed before use.

- Care should be taken when utilising the appliance, otherwise there is a risk of burns being caused.

- The induction hob can not withstand abnormally heavy weights. Take care not to overload the hob.

- You should not allow the electrical connection cables to come into contact with the hob surface when it is hot or any hot cookware.

- The electrical connection cable should not hang over the edge of the table or counter.

- If fat and oil overheats, then it can ignite extremely quickly. For this reason, when cooking with fat and oil the appliance should not be left unattended.

- Make sure that the appliance is switched off after use.

- The appliance surfaces will become hot during use and retain heat afterwards. Care should be taken to avoid burns from touching the hob surface when it is still hot.

- ***IMPORTANT: This ceramic induction hob fully complies with current legislation regarding electro-magnetic interference and is designed not to interfere with other electronic appliances providing these comply with the same legislation.***

- ***As the hob generates magnetic fields in its immediate vicinity, pacemakers and active heart implants must be designed to comply with relevant regulations. If in doubt, you should consult the manufacturer of your device or your Doctor. In this respect, Baumatic can only guarantee the conformity of our own product.***

- ***If an object made of metal, (e.g. saucepan lid, knife, fork or spoon) is placed on a cooking zone that is switched on, it can get hot.***

- ***Do not place the induction hob onto a surface made from iron, stainless steel or aluminium during use as this could cause the surface to heat up.***

Cleaning

- Cleaning of the hob should be carried out on a regular basis.

- ***IMPORTANT:*** *Before attempting to clean the appliance, it should be disconnected from the mains and allowed to cool.*

- Great care should be taken whilst using this appliance and when following the cleaning procedure.

- You should not use a steam jet or any other high pressure cleaning equipment to clean the appliance.

Installation

This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions. Please see the specific section of this booklet that refers to installation.

Baumatic Ltd. declines any responsibility for injury or damage, to person or property, as a result of improper use or incorrect installation of this appliance.

Declaration of conformity

This appliance complies with the following European Directives:

-2006/95/CE General regulations / Low tension
-1935/2004/CE 90/128/EEC This appliance is suitable to come in contact with food
-2004/108/CE Electromagnetic compatibility

- The manufacturer declares that the hob is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This appliance must be used by a trained person for domestic purposes only.

To avoid damaging your appliance

- The ceramic glass can be damaged by objects falling onto it.

- The ceramic glass edge can be damaged by knocks from cookware.

- Cast iron and cast aluminium cookware with damaged bases may scratch the ceramic surface if they are dragged across it.
- Pans should be lifted on and off the hob surface and not dragged.

- The cooking zone should not be switched on without cookware placed on it. Also the cookware should not be empty.

- Food or liquid that has high sugar content may damage the hob top, if it comes into contact with the ceramic hob surface. Any spillages should be wiped up immediately, however this may not prevent the hob surface from becoming damaged.

Specifications

Product dimensions

Depth: 345 mm
Width: 280 mm
Height: 60 mm

Product specifications:

- 1 x 2.00 kW standard induction zone (Ø 190 mm)
- Front touch control operation
- Electronic timer

Electrical details

Rated Voltage:	220 - 240 Vac 50/60 Hz
Supply Connection:	13 A (double pole switched fused outlet with 3mm contact gap)
Max Rated Inputs:	2.00 kW
Mains Supply Lead:	3 core x 1.5 mm^2

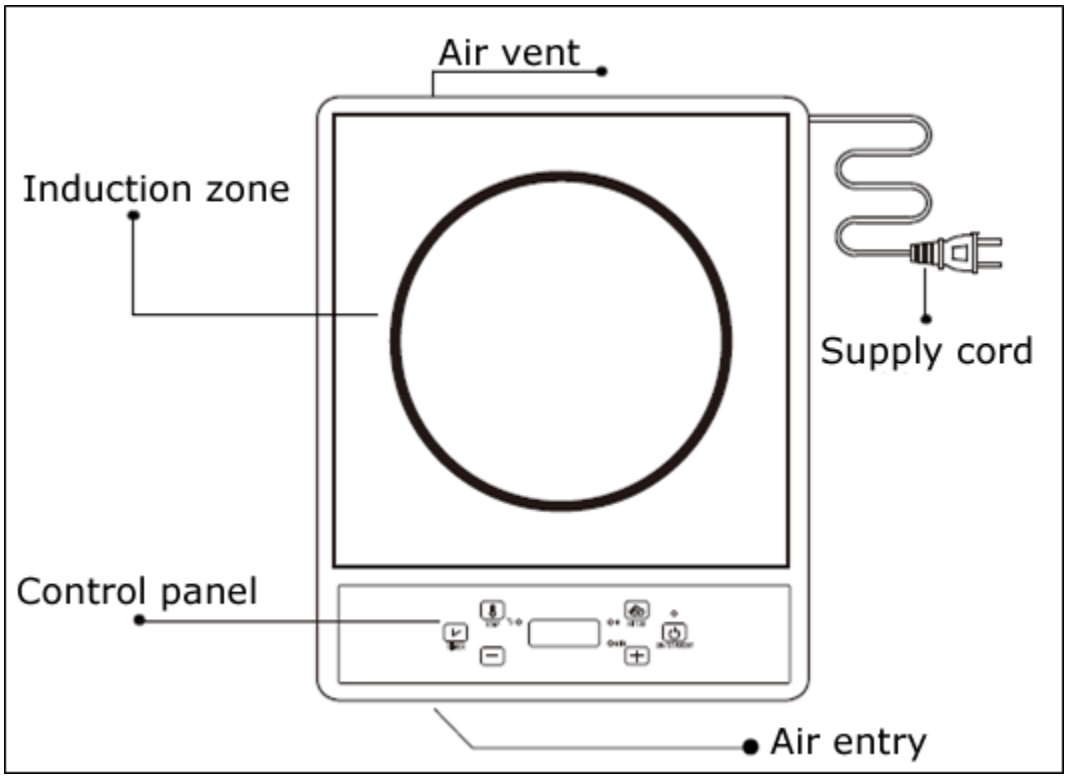
For future reference please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice. The rating plate of your hob is located on the underneath of the appliance.

Model Number …….

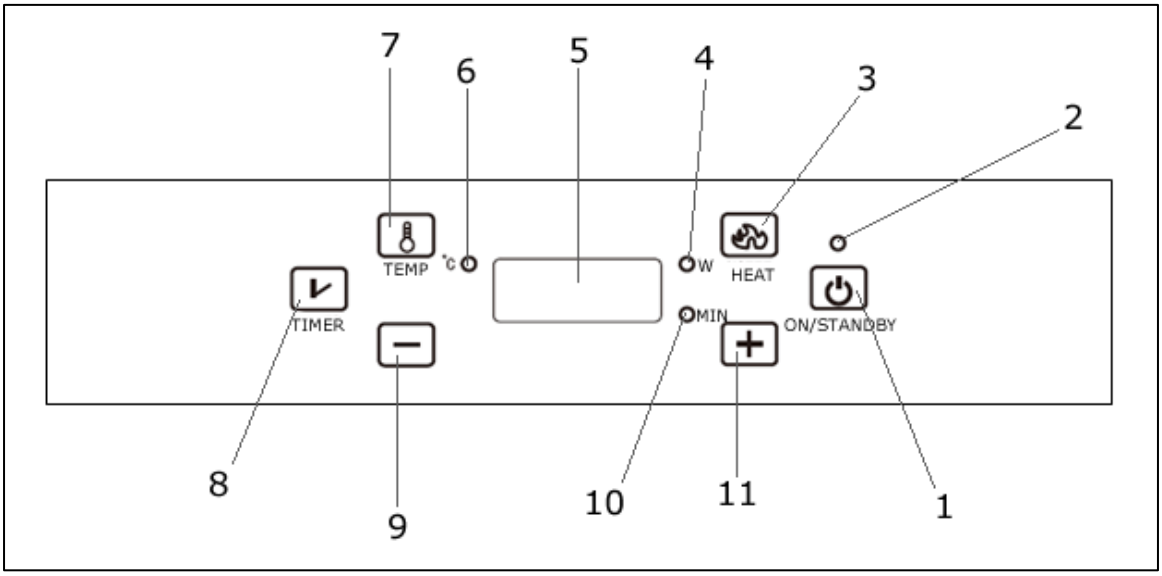
Serial Number …….

Date of Purchase …….

Ceramic hob surface layout



Control panel layout



1. ON/STANDBY button
2. Power light
3. Heat button
4. Heat “W” light
5. LED display
6. Temperature light
7. Temperature button

8. Timer button
9. Minus button
10. Timer “min” light
11. Plus button

Using the ceramic hob

Before first use

IMPORTANT: *You should clean the ceramic hob surface (see “Cleaning and maintenance” section).*

- You should switch on the hob for 5 minutes at the maximum setting. This will help to eliminate any new smell that exists and evaporate any humidity that has formed on the heating elements during transit.

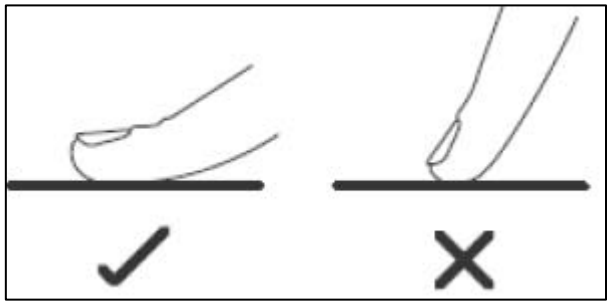
- ***You must*** place a saucepan filled half full with cold water on the zone as you burn it off. Otherwise the induction zone will not operate.

Touch controls

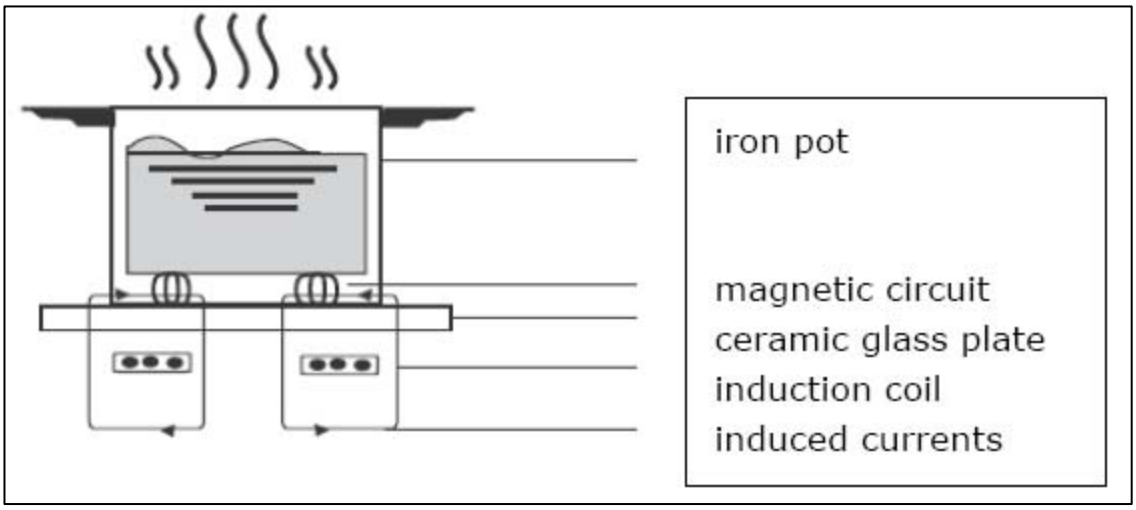
- All operations are performed by means of the touch controls that can be found on the control panel. The controls respond to touch so you don’t need to apply any pressure.

- Take care to ensure the controls are always clean and dry and that there are no objects such as utensils and cloths covering them. Even a thin film of water can make the control difficult to operate.

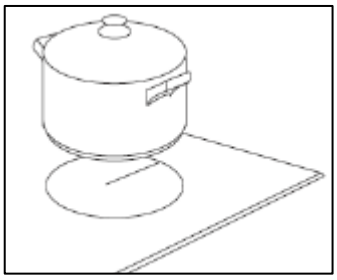
- Use the ball of your finger to press a control, not the tip.



Induction cooking

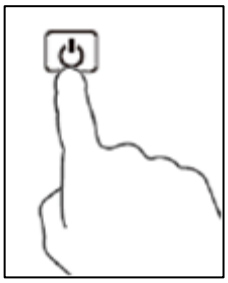


- Induction cooking is a safe, advanced, efficient and economical cooking technology.



- It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The only heat present on the glass surface is from the pan which warms it up.

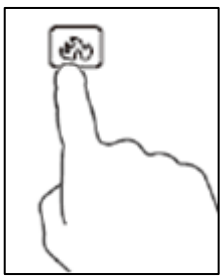
Cooking on the induction zone



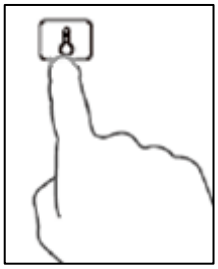
- When the appliance is first connected to the electrical supply, the power light **(2)** will flash to indicate that the hob is in a standby state.

- Press the ON/STANDBY button **(1)**. A buzzer will sound and the power light **(2)** will turn on.

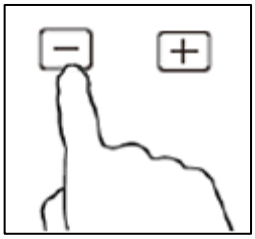
- Place a suitable pan on the cooking zone. Make sure that the bottom of the pan and the surface of the cooking zone are clean and dry.



- Press the heat button **(3)** and a buzzer will sound. The heat “W” light **(4)** will turn on to indicate that the hob is heating up.



- The hob will be set at the default temperature setting of 3. You can change the power level by pressing the temperature button **(7).**



- You can then use the plus **(11)** and minus **(9)** buttons to choose a different power level. The temperature light **(6)** will turn on.

- You can adjust the heat setting at any time during the cooking process.

IMPORTANT: A buzzer will sound for 10 seconds before the hob turns off if:

- The pan is not placed correctly on the cooking zone
- The pan you are using is not suitable for induction cooking. No heating will occur unless there is a suitable pan on the cooking zone.
- The pan is too large or too small for the cooking zone.

Power level settings

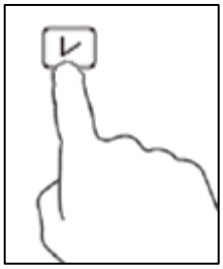
- The settings below are to be used as a guideline only. The exact setting required will depend on several factors, including your cookware and the amount of food that you are cooking.
- You should experiment with the induction hob power levels to find the best settings to suit you.

Power setting	***Suggested use***
1 – 2	o Delicate warming for small amounts of food. o Melting chocolate, butter and foods that burn quickly. o Gentle simmering. o Slow warming.
3 – 4	o Reheating. o Rapid simmering. o Cooking rice.
5 – 6	o Pancakes.
7 – 8	o Sautéing.

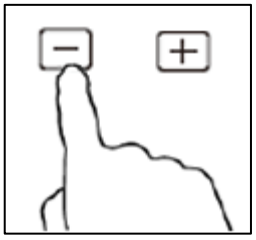
	o Cooking pasta.
9	o Stir-frying. o Searing. o Bringing soup to the boil. o Boiling water.

Using the timer

- When the cooking zone is in use, it is possible to set a countdown time after which the hob will turn off automatically.



- To set a countdown time, press the timer button **(8)** and a buzzer will sound. The display will flash "0:00" and the timer "min" light **(10)** will come on to indicate that the hob has entered the time setting mode.



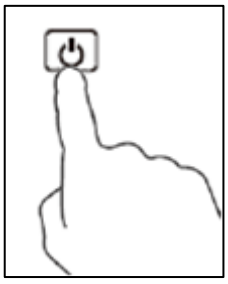
- Use the plus **(11)** and minus **(9)** buttons to set the required countdown time. Each press of these buttons which increase or decrease the time by 1 minute. If either of the buttons is held down, the time will increase or decrease by 10 minutes.

- When the display shows the correct countdown time release all buttons. The display will flash for 5 seconds before the timer will be set. The countdown will then begin straight away.

- When the timer reaches "0:00" the hob will automatically switch off. The default time for the hob to automatically switch off after is 2 hours.

- You can cancel the timer function at any time during the countdown by pressing the timer button **(8)**.

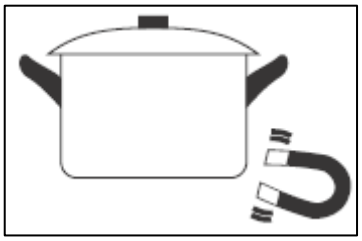
Turning off the induction zone after cooking



- After you have finished using the induction zone, press the ON/STANDBY button **(1)** to turn the hob off and stop the zone heating.

Suitable cookware

- You should only use cookware with a base that is suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.



- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.

- If you do not have a magnet, you can fill the pan with water and place it on a cooking zone. If the buzzer does not sound and the water is heating, the pan is suitable.

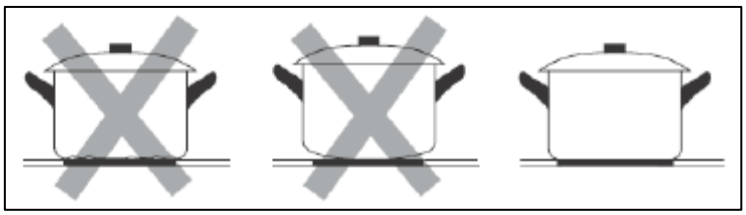
- Cookware made from pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic and earthenware are not suitable.

- Do not attempt to heat items made of iron as this can cause dangerously high temperatures.

- Do not place paper, aluminium foil, cloths or other unsuitable materials into the induction hob for heating.

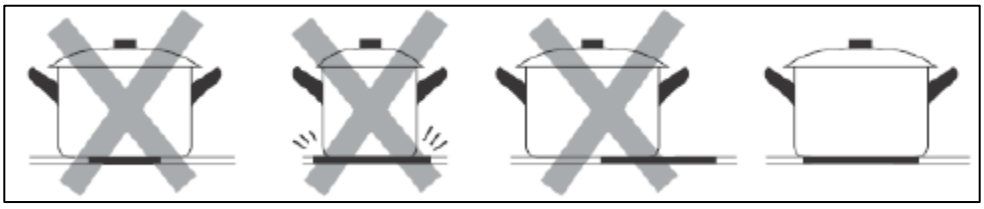
- Do not use cookware with jagged edges or a curved base.

- Make sure that the base of your pan is smooth, sits flat against the glass and is the same size as the cooking zone.

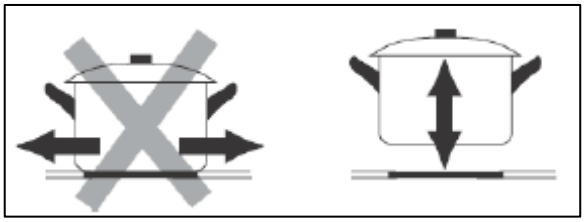


- Use pans with a diameter as large as the induction zone. By using a slightly wider pot, energy will be used at its maximum efficiency. If you use a smaller pot, the efficiency of the hob could be less than expected.

- Pots should have a diameter of between 12 cm and 18 cm to be detected by the induction zone. Always centre your pan on the cooking zone.



- Always lift pans off the induction hob, do not slide them as they may scratch the glass.



Cooking tips

- ***IMPORTANT: Take care when frying as the oil and fat heat up very quickly. At very high temperatures, oil and fat will ignite spontaneously which presents a serious fire risk.***

- When food comes to the boil, reduce the power level setting.

- Using a lid on pans will reduce cooking times and save energy by retaining the heat.

- Minimise the amount of liquid or fat used to reduce cooking times.

- Start cooking on a high power setting and reduce the power level when the food has heated through.

Hob guidelines

- The first few times the hob is used, it may give off an acrid, burning smell. This smell will disappear completely with repeated use.

- The saucepan must be positioned exactly on the zone for efficient heating to occur. Pans should have the same diameter as the cooking zone that it is being used on.

- You should not use saucepans with rough bottoms, as this can scratch the ceramic surface.

- Before use, make sure that the bottom of the saucepan is clean and dry.

- When cold, the bottom of the pan should be slightly concave, as it will expand when hot and lie flat on the surface of the hob. This will allow the heat to transfer more easily.

- The best thickness for the bottom of the pans is 2 – 3 mm of enamelled steel and 4 – 6 mm for stainless steel with sandwich type bottoms.

- If these rules are not followed, then there will be a great loss of heat and energy. Heat not absorbed by the saucepan, will spread to the hob, frame and surrounding areas.

- Preferably cover pans with a lid to permit cooking at a lower heat.

- Always cook vegetables and potatoes, etc. in as little water as possible, to reduce cooking times.

- ***DO NOT*** attempt to heat an empty pot.

- You should never leave the hob unattended at any time during use.

- Food or liquid that has high sugar content may damage the hob if it comes into contact with the ceramic hob surface. Any spillages should be wiped up immediately, however this may not prevent the hob surface from becoming damaged.

- Never heat foods in sealed containers, such as compressed products or cans to avoid an explosion caused by heat expansion.

- ***IMPORTANT:*** *The ceramic hob surface is tough; however it is not unbreakable and can be damaged. Especially if pointed or hard objects are allowed to fall on it with some force.*

- ***DO NOT USE THE HOB IF THE SURFACE BECOMES BROKEN OR CRACKED. YOU SHOULD CONTACT THE BAUMATIC SERVICE DEPARTMENT IMMEDIATELY.***

Cleaning and maintenance

Cleaning operations must only be carried out when the oven is cool.

The appliance should be disconnected from your mains supply before commencing any cleaning process.

Cleaning the ceramic hob top

Any residues that are left on the hob top surface from cleaning agents ***will*** damage it. You should remove any residues with water and a little washing up liquid.

Abrasive cleaners or sharp objects will damage the hob surface; you should clean it using water and a little washing up liquid.

Although it is easier to clean some deposits whilst the hob surface is still warm. You should take care not to burn yourself if cleaning the hob surface when it is still warm.

- ***DO NOT*** directly rinse the induction hob under water. No liquids should come into contact with the internal parts of the appliance.

After each use

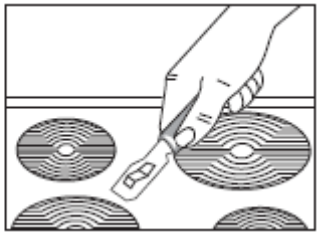
- Wipe the appliance over with a damp cloth.
- Dry the appliance by rubbing the surface with a clean cloth.

Cleaning table

Type of deposit	***Remove immediately?***	***Remove when the appliance has cooled down?***	***What should I use to remove the deposit?***
Sugar or food/liquid containing sugar	Yes	No	Ceramic hob scraper
Tin foil or plastic	Yes	No	Ceramic hob scraper
Fat splashes	No	Yes	Ceramic hob cleaner
Metallic discolorations	No	Yes	Ceramic hob cleaner
Water splashes or water rings	No	Yes	Ceramic hob cleaner

Using a ceramic hob scraper

Your appliance will be provided with a scraper. The following guidelines should also be followed when using the ceramic hob scraper:-



- The scraper should be placed on the ceramic surface at an angle.

- Residues should be removed by sliding the blade carefully over the ceramic surface.

- The ceramic surface should be wiped with a damp cloth that has been dipped in warm, soapy water.

- Dry the appliance by rubbing the surface with a dry clean cloth.

Using a specialist ceramic hob cleaner

It is possible to purchase specialist ceramic hob cleaner/conditioner.

You should follow the instructions given by the manufacturer of the specialist ceramic hob cleaner. You should ensure that it is suitable for use on your appliance.

Installation

The installation must be carried out by a suitably qualified person.

Unpacking the appliance

When unpacking the appliance please check that the following items are contained within the packaging:

1 Baumatic induction hob
1 Ceramic hob scraper
1 Installation and instruction manual
1 Baumatic guarantee card

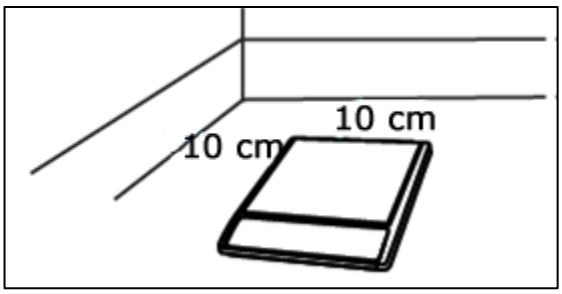
Positioning

The adjacent furniture must be able to withstand a minimum temperature rise of 85°C above the ambient temperature of the room it is located in, during periods of use.

- ***NEVER*** place the appliance on a gas cooker or hob during use as the magnetic lines can heat the metal parts of the gas cooker or hob.

- To use the induction hob it should be placed horizontally on an appropriate surface. There should be a space of at least 10 cm between the sides and rear of the hob and any adjacent wall or cupboard.

- Do not use the induction hob in narrow spaces to avoid hindering the release of heat through the ventilation gaps.



- Do not place the appliance onto carpet, a tablecloth or paper to avoid blocking the air vents which can result in overheating.

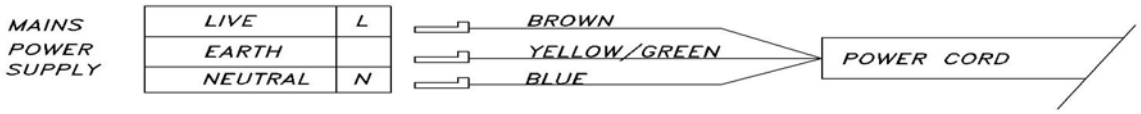
- The appliance should not be located near any other heat source such as radiators, heaters, cookers, ovens and hobs.

Electrical connection

Before connecting the appliance, make sure that the supply voltage marked on the rating plate corresponds with your mains supply voltage.

WARNING: THIS APPLIANCE MUST BE EARTHED.

- ***This appliance should be wired into a 13 A double pole switched fused spur outlet, having 3 mm contact separation and placed in an easily accessible position adjacent to the appliance. The spur outlet must still be accessible even when your hob is located in its housing.***



- If you have to change the hob power cord, the earthing (yellow/green) conductor must always be 10 mm longer than the line conductors.

- Care must be taken to ensure that the temperature of the mains supply cable does not exceed 50°C.

- If the mains supply cable is damaged, then it must be replaced by an appropriate replacement.

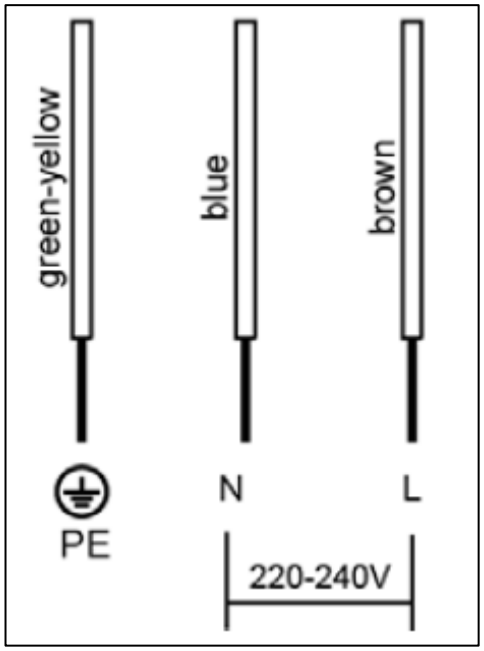
- Cable type: H05 RRF 3 core x 1.5 mm²

Replacing the mains supply cable

If the mains supply cable is damaged, then it must be replaced by an appropriate replacement.

The mains supply cable should be replaced in accordance with the following instructions:

- **Switch the appliance off at the control switch.**
- Open the terminal block on the underside of the hob.
- Unscrew the terminal screws fixing the cable.
- Replace the cable with one of the same length and specification.
- The “green-yellow” earth wire must be connected to the terminal marked ⏚. It must be about 10 mm longer than the live and neutral wires.
- The “blue” neutral wire must be connected to the terminal marked with letter the (N) - the live wire must be connected to the terminal marked with the letter (L).



My appliance isn't working correctly

Error codes

If you appliance senses an abnormality, the hob will enter stand-by mode and will display a corresponding error code.

Error code	***Possible causes***	***What to do***
E3, E6	Temperature sensor error.	Wait a moment and then press the ON/STANDBY button **(1)**. When the temperature of the hob normalises, the appliance will operate as usual.
E7, E8	Abnormal supply voltage.	Wait a moment to see if the voltage normalises. If not then please contact the Customer Care Department.
E1, E2, E4, E5, Eb, EC	Various.	Contact the Customer Care Department.

General troubleshooting

If your hob does not appear to be operating correctly, please refer to the table below before contacting the Customer Care Department.

Problem	***Possible causes***	***What to do***
The induction hob cannot be turned on.	No power.	Make sure that the induction hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call the Customer Care Department.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See the section on cookware in this manual.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layer of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.
The induction hob makes a low humming noise when used on a high heat	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the power

setting.		level.
Fan noise coming from the induction hob.	A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.	This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running.
The power light **(2)** turns on but the pans do not become hot.	The induction hob cannot detect the pan because it is not suitable for induction cooking. The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centred on it.	Use cookware suitable for induction cooking. See the section on cookware in this manual. Centre the pan and make sure that its base matches the size of the cooking zone.
The induction hob or a cooking zone has turned itself off unexpectedly.	The ambient temperature detected is too high. The air entry or air vent slot is blocked. The maximum working time has been reached.	Wait for the temperature to lower before turning the hob on again. Check the air entry and air vent slots for blockages. If the error keeps occurring, please call the Customer Care Department.

IMPORTANT: If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact the Baumatic Customer Care Department on telephone number (0118) 933 6911.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths. Or any installation other than the one specified by Baumatic Ltd. has been completed.

Please refer to the conditions of guarantee that appear on the warranty card that you receive with the appliance.

Baumatic Consumables

- **BC001** Degreaser for Dishwashers (200g)
- **BC002** Descaler for Washing Machines and Dishwashers (200g)
- **BC003** Ceramic Hob Cleaner (250ml)
- **BC004** Oven Cleaner (250ml)
- **BC005** Stainless Steel Cleaner and Protector (250ml)
- **BC007** E-Cloth – General Purpose Cloth
- **BC008** Microwave Cover

To order a Baumatic consumables product please call 0123 5437 244 and quote the product code. You can also order online from eshop.baumatic.co.uk

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